

# Tallula's events





## About Us



We are a fun, SoCal-inspired, Mexican restaurant from Rustic Canyon Family partners Josh Loeb and Zoe Nathan, located in Santa Monica Canyon and just steps from the beach. Our menu is sourced from the nearby Santa Monica Farmers' Market or regional farmers, fishermen, ranchers and purveyors with sustainable practices. Chef Juan Robles and team call on time-honored recipes to make fresh chile pastes and salsas in-house, as well as their own heirloom corn masa for fresh tortillas. We also have a great bar with one of the largest collections of Mexican, small-batch spirits on the Westside.

Our vibrant main dining room, bar & lounge, festive outdoor patio and private dining room are ideal for daytime and nighttime private and semi-private events. To help make your experience seamless and fun, we offer custom family-style and buffet menus for gatherings of up to 200 guests.



# *Our Spaces*





## *Felix's Bar*

Our colorful bar and lounge gives you indoor and outdoor space for 25-50 guests. It features a more fluid layout with lounge seating and high-tops, making it ideal for networking, corporate events, and mixers. Guests can enjoy stationary platters and a build-your-own taco buffet.



## *Private Dining Room*

Located on the second floor, with its own private entrance, restroom and bar, this light-filled room can host up to 30 guests seated and 50 guests reception-style. It's perfect for showers, birthday parties, intimate rehearsal dinners, and company gatherings.



## Indoor Buyout

Includes our vibrant main dining room with an open kitchen concept, hanging plant garden, and spacious built-in banquettes. Accommodates about 60 - 75 guests exclusively in the main dining room and up to 125 guests when including Felix's Bar.



## *Outdoor Buyout*

Our new, canopied patio in the parking lot really feels like a beach party! We have flexible seating and table arrangements for up to 100 guests, and can include anything from tray-pass to buffet, and your own satellite margarita bar. We also offer a Partial Outdoor Buyout, which can seat 10-30 guests with a delicious family-style dinner.



## Full Buyout

Have Tallula's all to yourself! Includes everything with our indoor and outdoor buyouts.

Please contact [events@tallulasrestaurant.com](mailto:events@tallulasrestaurant.com) to discuss availability, minimum spends, menu, and service-style options. Other charges include tax, a 4% health charge and a 20% service charge.



# Sample Menus / Taqueria Party!

\$60/person food, served Family-Style for up to 25 guests.  
Price doesn't include beverages, tax, 4% healthcare charge\* & 20% service charge.

## *snacks* for the table

**guacamole, salsa & chips (vegan, gf)** organic avocado, lime, cilantro, red onion, jalapeño  
... with raw vegetables crudite & spicy pickles ...  
**spicy garlic chile peanuts (vegan, gf)** served with lime  
**nachos "sencillo" (v)** aged cheddar cheese, pinto beans, pickled jalapeño, cilantro, pico de gallo  
add on **oysters by the dozen (gf)** tephache mignonette, shallots, chile powder **+\$48**

## *starters* choose two

**farmers' market lettuces (vegan, gf)** kumquat, shallot, bergamot and chile mulato vinaigrette, candied pecan  
**little gem caesar salad (gf)** anchovy, garlic, lemon, pumpkin seeds, pecorino  
**crispy cauliflower (vegan, gf)** mojo picon, pickled red onion, pepitas, cilantro  
**kanpachi crudo (gf)** aguachile negro, persian cucumber, red onion, radish, jalapeño oil **+\$5pp**

## *taqueria* choose three

our organic Masienda corn tortillas are made fresh daily!

**market veggie taco (vegan, gf)** crispy brussels sprouts, refried black beans, salsa macha, red onion, cilantro

**grass-fed carne asada taco (gf)** tomatillo, poblano, mexican giardiniera, cilantro

**achiote braised chicken taco (gf)** red onion, cilantro, salsa verde  
**shrimp diablo taco (gf)** guajillo and chile de arbol sauce, mezcal, lime, red onion, cilantro

**chicken enchiladas suizas (gf)** creamy salsa verde, salsa semilla, herbs, radish, jack cheese

## *sides*

**organic pinto beans (vegan, gf)**

**organic red rice (vegan, gf)**

## *desserts* choose one

**rosario's flan bites** fried coconut, vanilla whipped cream  
**mini bunuelos** tossed in cinnamon sugar and topped with whipped cream

**churros** with mexican dipping chocolate

\*A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. please let us know if you have any questions. Thank you for supporting a healthier staff.

# Sample Menus / Entree-Style Dinner

\$75/person food, served Family-Style for up to 50 guests.  
Price doesn't include beverages, tax, 4% healthcare charge\* & 20% service charge.

## *snacks* for the table

**guacamole, salsa & chips (vegan, gf)** organic avocado, lime, cilantro, red onion, jalapeño

... with raw vegetables crudite & spicy pickles ...

**spicy garlic chile peanuts (vegan, gf)** served with lime

**nachos "sencillo" (v)** aged cheddar cheese, pinto beans, pickled jalapeño, cilantro, pico de gallo

add on **oysters by the dozen (gf)** tephache mignonette, shallots, chile powder **+\$48**

## *starters* choose two

**farmers' market lettuces (vegan, gf)** kumquat, shallot, bergamot and chile mulato vinaigrette, candied pecan

**little gem caesar salad (gf)** anchovy, garlic, lemon, pumpkin seeds, pecorino

**crispy cauliflower (vegan, gf)** mojo picon, pickled red onion, pepitas, cilantro

**kanpachi crudo (gf)** aguachile negro, persian cucumber, red onion, radish, jalapeño oil **+\$5pp**

## *mid-course* choose two

**seasonal vegetable empanada (vq, gf)** queso fresco, crema

**chicken enchiladas suizas (gf)** creamy salsa verde, salsa semilla, herbs, radish, jack cheese

## *mid-course* continued

**meatballs (gf)** grass-fed beef pork meatballs, creamy polenta, salsa veracruz

**clams mazatlan (gf)** smoked tomato, charred green garlic, ancho chile, poblano, lime

## *mains* choose two

**pollo rostizado (gf)** grilled organic half chicken, mole blanco, asparagus, onion petals, toasted sesame

**grass-fed hanger steak (gf)** mojo de ajo weiser potatoes, charred leeks, pipian verde

**striped bass veracruz (gf)** tomatoes, capers, olives, garlic, heirloom amarillo beans

## *sides*

**organic pinto beans (vegan, gf)**

**organic red rice (vegan, gf)**

**fresh handmade corn tortillas (vegan, gf)**

## *desserts* choose two

**rosario's flan bites** fried coconut, vanilla whipped cream

**mini bunuelos** tossed in cinnamon sugar and topped with whipped cream

**churros** with mexican dipping chocolate

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# Sample Menus / Buffets & Bar Packages

Our Large Party Buffets include a stationary set-up for snacks upon arrival and choice of two desserts.  
Price doesn't include beverages, tax, 4% healthcare charge\* & 20% service charge.

*entree buffet* **\$70/person**

**- choice of 1 salad -**

farmer's market lettuces or tallula's caesar

**- choice of 1 appetizer -**

organic chicken enchiladas, pork meatballs  
or seasonal vegetable empanadas (v)

**- choice of 3 entree options -**

seasonal vegetable selection (vegan, gf)  
organic braised chicken - seasonal set (gf)  
seafood selection - grilled catch of the day (gf)  
beef selection - grilled flat iron steak (gf) **+\$5pp**

**- fresh, handmade corn tortillas, organic rice & beans -**

**add on our delicious tray-passed appetizers!**

**\$12 for choice of 2 items**

**\$18 for choice of 3 items**

avocado bites (vegan)

veggie tamales (v)

mini chicken or mushroom quesadilla bites (av)

pork or beef meatballs with salsa molcajete (gf)

chicken tinga tosada (gf)

seasonal crudo on a chip (gf) **+\$2pp**

*bar packages* **based on a 3 hour event**

**the "straight up" package** includes select beer, wine, Tallula's Margarita (traditional and spicy), and Paloma Blanca - **\$55/person**

**pacific platinum** includes select beer, wine, well cocktails, our Tallula's Margarita, Paloma Blanca, and additional specialty cocktail of your choice - **\$65/person**

**agave aficionado** all of the above + a featured blanco, reposado, and añejo agave spirit - **\$85/person**

**... all additional beverages will be based on consumption ...**

## *dietary restriction guide*

v = vegetarian

av = available vegetarian

vq = available vegan

gf = gluten-free

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# *Our Food & Drinks*





# Contact Us



## Hours

Dinner: Sunday-Thursday 4-9pm & Friday-Saturday 4-10pm  
Please inquire about bookings outside of normal business hours.

## Visit Us

118 Entrada Drive, Santa Monica, CA 90402

## Email Us

E-mail [events@tallulasrestaurant.com](mailto:events@tallulasrestaurant.com) or call 310.526.0027 with the date, number of people in your party and what kind of menu you'd like.